



Please note that we are happy to work with you on a customized menu. If you are interested, please call us 703-746-9822 or email us at info@ser-restaureant.com

# FEAST MENUS

## Table Feast \$45

3 Courses: Pick 4 Starters to Share, Each Guest Chooses a Main Course and Dessert

### Starters

Pan Catalana (VV)  
Crushed Tomato, EVOO, Garlic Bread  
Mejillones a la Castellana  
Mussels, Garlic, Serrano Ham,  
Sweet Paprika  
Croquetas de Jamón y Pollo  
Serrano Ham, Chicken, Bechamel  
Puntillitas  
Crispy Mini Squid, Jalapeño, Aioli  
Gambas al Ajillo (GF)  
Shrimp, EVOO, Garlic, Cayenne Pepper

Papas Bravas (V)(GF)  
Potato, Spicy Tomato Sauce, Aioli  
Piquillos Rellenos (V)  
Piquillo Peppers, Spinach,  
Cardamon, Mushrooms  
Pimientos del Padrón (VV)(GF)  
Fried Shishito Peppers, Maldon Salt  
Tortilla de Patatas (\*) (V)(GF)  
Potato, Poached Onion, Eggs  
Special Market Salad  
The Best The Market Had to Offer

Tomates Verdes (V)  
Fried Green Tomatoes,  
Citrus Vinaigrette, Goat Cheese  
Seafood Raw Bar (Add \$10 per Person)  
Gourmet Oysters, Shrimp Cocktail  
Chacinas Ibéricas (Add \$10 per Person)  
Iberian Cold Cuts, Jamón Pata Negra ·  
Chorizo · Caña de Lomo · Salchichón  
Quesos Españoles (Add \$10 per Person)  
Selection of Spanish Cheeses  
Manchego · Montenebro Mahón  
Puig Pedrós · Valdeón · Idiazábal

### Main Dishes

Cut of the Day (\*) Market Price  
Catch of the Day (\*) Market Price

Bacalao al Pil Pil (GF) · Salted Cod, Extra Virgin Olive Oil Emulsion, Porcini Mushrooms  
Txipirones a la Parrilla · Grilled Squid, Lima Bean, Celery Root, Squid Ink  
Pollo al Ajillo (GF) · Braised Chicken, Black Garlic, Piquillo, Fried 'Nduja-Pickled Onions  
Paella (GF) · Choice of Seafood, Meat, or Vegetarian  
Cochinillo (GF) · Roasted Suckling Pig, Navarra Potatoes, Jus · (Add \$15 per Person)

### Dessert

Flan de la Casa  
Soufflé · Dark Chocolate Soufflé, Espresso Gelato  
Goxua · Layers of Strawberry, Cream, Sponge Cake, Custard; Served Cold  
Arroz con Leche Asturiano · Caramelized Sugar, Asturian-Style Rice Pudding  
Churros con Chocolate · Traditional Spanish Fried Dough, Chocolate Mousse

## Happy Hour Cocktail Party \$35per person

Chupito del Dia · Soup of the Say Shooter  
Boquerones en Vinagre (GF) · White Anchovies, Chips, Olive Chutney  
Tortilla de Patatas (\*) (V)(GF) Potato, Poached Onion, Eggs  
Croquetas de Jamón y Pollo · Serrano Ham, Chicken, Bechamel  
Manchego · Manchego Cheese, Tomato Marmalade  
Brocheta de Pollo al Ajillo (GF) · Braised Chicken, Black Garlic  
Papas Arrugas · Miniature Potatoes, Mojo Picón Sauce  
Gambas al Ajillo (GF) · Shrimp, EVOO, Garlic, Cayenne Pepper  
Pincho de Pulpo a la Gallega (GF) · Octopus, Potato, Paprika de La Vera, EVOO  
Tosta de Buey · Hanger Steak, Chimichurri Sauce  
Jamón Iberico Pata Negra "Capanegra" (Add \$5 per Person)  
Seafood Raw Bar · Gourmet Oysters, Shrimp Cocktail (Add \$10 per Person)

(V) Vegetarian or suitable for vegetarian (\*) Contains raw or undercook ingredients which may increase your risk of food-borne illness